DF-6L & DF-6L/2
ELECTRIC FRYERS

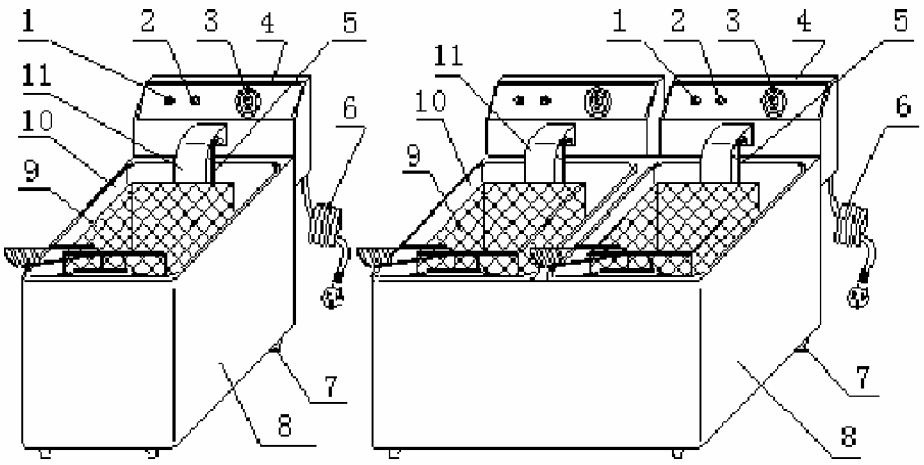
USER'S MANUAL

Thank you for purchasing and using Adcraft's Electric Fryer. Please read this manual thoroughly before using to understand proper use and function. Safety warnings, cleaning suggestions and electrical recommendations are given to reduce risk of damage or injury. Keep this manual in a safe place for your future reference.

WARNING! **ANY INCORRECT INSTALLATION, ALTERATIONS, ADJUSTMENTS AND/OR IMPROPER MAINTENANCE CAN LEAD TO PROPERTY LOSS AND INJURY.** **ALL REPAIRS SHOULD BE DONE BY AUTHORIZED PROFESSIONALS ONLY.**
WARNING! **KEEP ALL FLAMMABLE AND COMBUSTABLE LIQUIDS AWAY FROM PRODUCT.**
WARNING! **THIS MACHINE MUST BE PLACED ON A LEVEL SURFACE.**

A. Parts of the Fryer

DF series 1-tank electric fryer **DF series 2-tank electric fryer**



1. Power-on indicator
2. Heater-on indicator
3. Temperature regulator
4. Electrical circuit enclosure
5. Heater element
6. Power cable
7. Rubber feet
8. Outer case
9. Frying basket
10. Oil tank
11. Heater element cover

B. Features of the Fryer

1. The DF series electric fryer is offered in 2 different models. One is a 1-tank fryer; another is a 2-tank fryer. The 2-tank fryer can fry two different kinds of foods at the same time.
2. Oil temperature is regulated by the temperature regulator and includes a yellow "hot light" which cycles on and off to indicate when desired temperature has been reached.
3. The automatic shut off feature will cut power when the oil has reached maximum allowable temperature.
4. An automatic micro-switch is located at the bottom of the electrical enclosure. This will cut power from the electrical unit if the enclosure is removed without unplugging the power cable.
5. The stainless steel tank has a removable oil insert with calibration marks for oil levels.
6. Heating coils are safely protected by a stainless panel base at the bottom of the unit.

C. Basic Information of DF Series Fryers

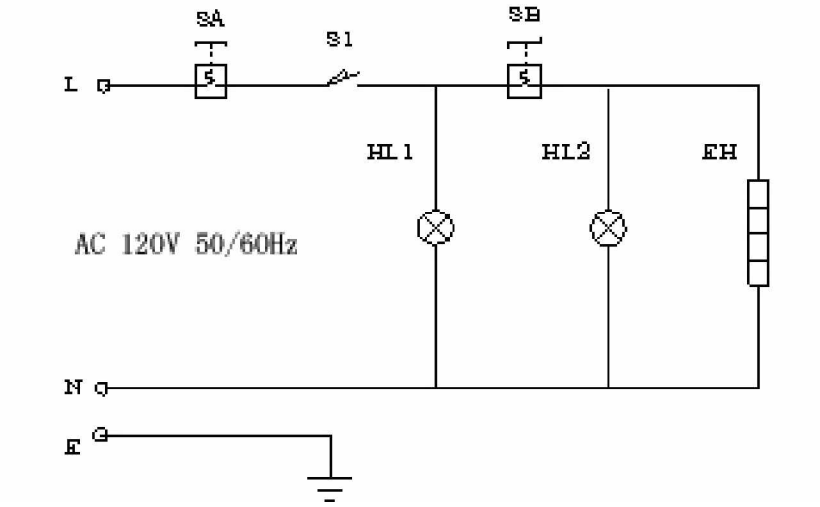
Name	Deep Fryer Single 6 Liter	Deep Fryer Double 6 Liter
Model	DF-6L	DF-6L/2
Voltage	~ 120Vx50/60Hz	~ 120Vx50/60Hz
Power	1750W	2 × 1750W
Number of oil tanks	1	2
Size of oil tanks (mm)	240x300x150 (9 1/2x12x6 in)	240x300x150 (9 1/2x12x6 in)
Volume	6 Liters (1 ½ gal)	2x6 Liters (1 ½ gal)
Number of frying baskets	1	2
Size of frying basket(mm)	185x210x115 (7 1/4x 8 1/4x 4 ½ in)	185x210x115 (7-1/4 x8-1/4x 4 ½ in)
Cooking temperature range	120 to 370^{o}F	120 to 370^{o}F
Temperature Safety cut-off	446^{o}F	446^{o}F
Dimensions (mm)	265x430x290(10 1/2x17x11 ½ in)	550x430x290 (21 ½ x17x 11 ½ in)

THE MAXIMUM QUANTITY OF FOOD TO BE PLACED IN THE

FRYER SHOULD NOT EXCEED AMOUNT SHOWN

DF-6L/6L-2	1.98 lbs/pot
NOTES ABOUT FOOD: • VOLUME OF FOOD SHOULD BE LIMITED TO AVOID OIL OVERFLOWING • FOODS THAT DO NOT ABSORB OIL EASILY SHOULD BE LIMITED TO AVOID OVERFLOWING • PLACE LARGE FOODS INTO THE FRYER CAREFULLY TO PREVENT OIL OVERFLOW AND SPATTER	

D. Circuit Diagram



S1 -Micro-switch
SA-Overheat switch
EH-Heater element
HL 1-Power-on indicator
HL 2-Heater-on cycling indicator
SB- Temperature regulator
E –Ground connection

NOTE: THE CIRCUITS OF THE TWO FRYERS ARE IDENTICAL. THE DIFFERENCE IS THAT THE TWO TANK FRYER HAS TWO SEPARATE ELECTRICAL UNIT BOXES AND RECEPTICLES.

D. Instructions for Fryer Usage

1. Please make sure the power supply you are using is adequate for continual fryer use and voltage is adequate. The use of a surge protector or circuit breaker is advisable.
2. Fill oil receptacle with vegetable oil to between the minimum and maximum levels, allowing for food volume.
3. Make sure the temperature regulator knob is in the off position before you plug the machine into an outlet. Once you plug the machine in, a green "Power Light" will come on. Then, rotate the temperature regulator knob clockwise to the desired temperature indicated by the pointer. When the desired temperature has been reached, the yellow "Hot Light" will turn off and cycle, and the temperature controller will maintain the temperature automatically.
4. Lift food basket up and away from machine to load food, and carefully place loaded basket into machine to avoid splash. Gently shake off excess oil from food when removing from tank after frying.
5. The cover of the pot is designed for warming food and preventing oil spatter during cooking.
6. The enclosed frying basket is intended to hold small foods such as french fries and onion rings. Large food can be placed directly into the basket or oil tank, with protective cover in place.
7. After fryer usage, turn power controller counterclockwise to off position Remove plug from power supply. Wait for oil to cool down before removing tank from outer case. The procedure is as follows:
    1. Remove protective panel bottom with large fork or tongs. Do not stick hand into oil.
    2. Gently lift up electrical box unit from back of machine. Place in a safe dry place.
8. The micro-switch on the bottom of the electrical box unit will automatically cut off power in case electric plug is not removed from power supply.
9. Lift oil tank out of outer case and carefully dispose of oil, removing any sludge.
10. Gently wash oil tank with soap and water, dry it thoroughly and place it back into machine.
11. Always use fresh vegetable oil at every use. Never use old oil.

WARNINGS
This equipment must be operated by trained cooks or professionals.
• Do not touch any hot surfaces.
• Do not immerse unit, cord or plug in liquid at any time.
• Unplug cord from outlet when not in use and before cleaning.
• It is recommended that the fryer not be moved when it contains hot oil or any other hot liquid. If it must be moved, use extreme care.
• Do not use this unit for other than intended use.
• Do not use outdoors.
• Always cook on a firm, dry and level surface.
• High temperature will cause scalding. Do not stand over fryer when operating and do not touch any part of machine while in operation, other than handle of basket and power controls.
• Do not clean the product with a water jet .
• Do not use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
• Keep children and animals away from fryer.
• Do not modify unit.

E. Troubleshooting

Problem	Causes	Solution
1. Indicator light wont turn on and unit will not heat.	1. Plug is not properly inserted 2. Micro-switch not closed.	1. Reinsert plug 2. Adjust the limit distance of micro-switch
2. Heating indicator is not on and temperature is not increasing.	1. Electric heater tube is not properly connected 2. Heater is defective	1. Tighten both sides of electric heater. 2. Change electric heating tube.
3. Power indicator is on but the setting temperature is not reached.	1. Temperature controller is burned out.	1. Change temperature controller.
4. Temperature control is normal but indicator is not on.	1. Indicator light is burned out.	1. Change indicator.
5. After circuit heating electric heater tube is not hot.	1. Temperature limiter has tripped.	1. Reset “over heating protecting button” by hand on bottom of electrical box.
6. Temperature can not be controlled.	1. Temperature limiter is out of order.	1. Change temperature limiter.

Troubles listed are for reference. If any fault occurs, please discontinue use. Do not attempt to repair yourself. This will void the warranty.

F. Transportation and storage

During transportation, the machine should be careful handled by using the handles at the sides of the unit. The packaged machine should not be stored in the open. It should be put in a ventilated warehouse without corrosive atmosphere and placed right side up.

G. Cleaning and maintenance

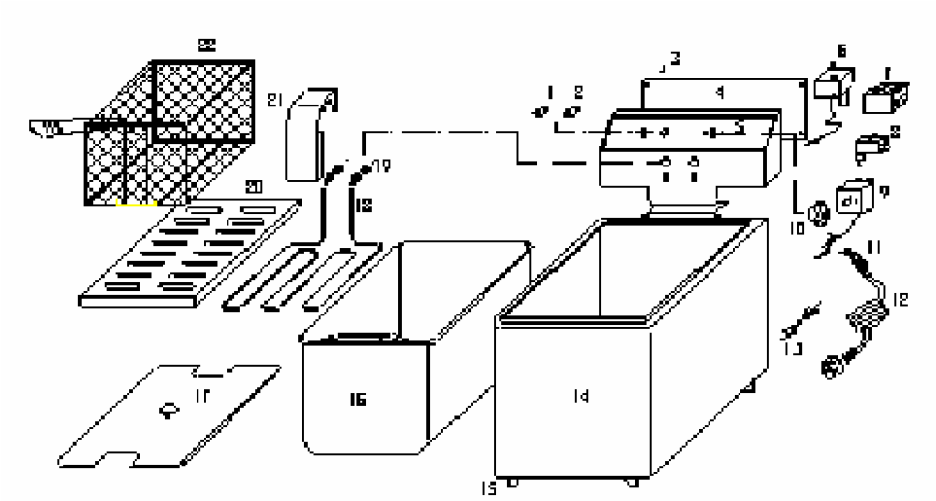
1. Always remove the power cord from power supply before you clean the unit.
3. Use a dry towel to gently clean circuit coils and electrical enclosure. Oil tank can be washed with a mild detergent and water. Outer surface of unit can be wiped with a non abrasive cleaner.

H. Daily check

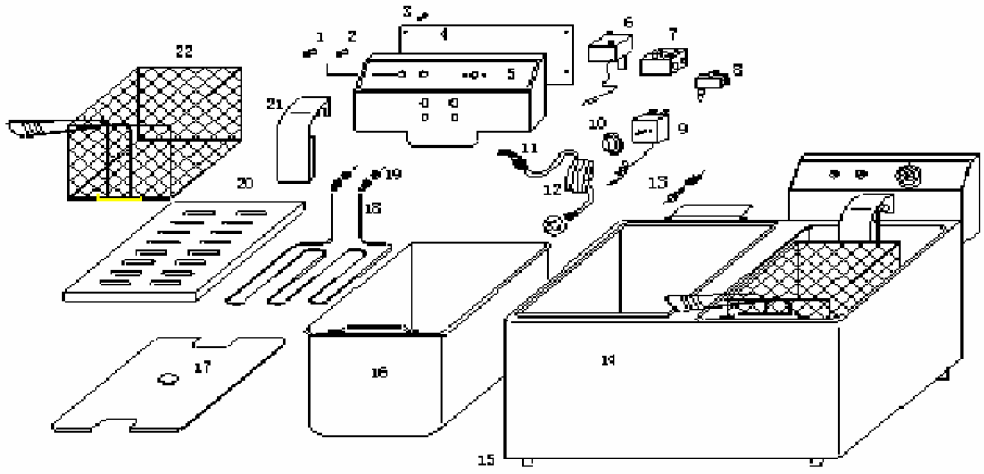
Before using	Make sure machine is on level surface
	Check to see if power cord is frayed or damaged.
	Check control panel for damage.
During Use	Check for any electrical smells
	Check for any strange sounds coming out of machine
	Watch for oil spattering.

I. Parts diagrams

DF series 1-tank electric fryer



DF series 2-tank electric fryer



1 Power indicator (Green)
2. Heating indicator (Yellow)
3. Back cover screw
4. Rear cover
5. Electrical enclosure
6. Over temperature limiter
7. Ceramic connector block
8. Micro--switch
9 Temperature controller
10. Knob
11. Power cable pigtail
12. Power cable
13 Ground screw
14. Outer case
15 Rubber feet
16. Oil tank
17 Cover
18. Electric heater
19. Connection screw
20. Protective cover
21. Heater cover
22. Frying basket

PARTS LIST

Name of product: DF-6L

NO	NAME	SPECIFICATION	AMOUNT	NOTE
1	Power indicator	Φ12 250V	1	Green, Merchant LH-580-N or Arcoelectric 0589
2	Heating indicator	Φ12 250V	1	Yellow, Merchant LH-580-N or Arcoelectric 0589
3	Fix screw for back board	M4×8	4	Pan head
4	Rear cover	Stainless S=0.8	1	
5	Electric circuit enclosure	Stainless S=0.8	1	
6	Temperature limiter	446F/250V	1	E.G.O.56.11744.010
7	Connector block, ceramic	Insulated ceramic 250V/16A	1	
8	Micro-switch	KW-7-0/16A	1	SAIA-Burgess X3m502K2KA
9	Temperature controller	370F/250V	1	Linkco TY316 series or E.G.O. 55.13032.040
10	Knob for temperature controller	ABS Plastic	1	Chi Mei PA-757
11	Strain relief	Φ15/ABS Plastic	1	Chi Mei PA-757
12	Power cable	14 A.W.G.-3	1	Ching Cheng plug orChau's Electrical with NEMA 5-15 plug
13	Ground screw	M6×15/brass	1	With nut and washer
14	Lower enclosure	Stainless S=0.8	1	
15	Rubber feet	Φ30×15/black	4	
16	Oil pot	Stainless steel	1	With level markings
17	Cover of oil pot	Stainless S=0.8	1	
18	Electric heater	120V, 1750W	1	SJHI (Xiamen) or Tamman Electric
19	Nut for electric heating tube	45# steel M12	2	
20	Protective cover	Stainless S=0.8	1	
21	Heater element cover	Stainless S=0.8	1	
22	Frying basket	Stainless wire, net	1	(Handle can be folded)

PARTS LIST

Name of product: DF-6L/2

NO	NAME	SPECIFICATION	AMOUNT	NOTE
1	Power indicator	Φ12 250V	2	Green Merchant LH-580-N or Arcoelectric 0589
2	Heating indicator	Φ12 250V/14A	2	Yellow Merchant LH-580-N or Arcoelectric 0589
3	Fix screw for back board	M4×8	8	Pan head
4	Back board	Stainless S=0.8	2	
5	Electric circuit enclosure	Stainless S=0.8	2	
6	Temperature limiter	446F/250V	2	E.G.O. 56.11744.010
7	Connector block	Insulated ceramic 250V/16A	2	
8	Micro-switch	KW-7-0/16A	2	SAIA-Burgess X3M502K2KA
9	Temperature controller	370F/250V	2	E.G.O. 55.13032.040 or Lincko TY316 Series
10	Knob for temperature controller	ABS Plastic	2	Chi Mei PA-757
11	Strain Relief	Φ15/ABS Plastic	2	Chi Mei PA-757
12	Power cable	14 A.W.G.-3	2	Ching Cheng or Chau's Electric with NEMA 5-15 plug
13	ground screw	M6×15/brass	2	With nut and washer
14	Bottom	Stainless S=0.8	1	
15	Rubber feet	Φ30×15/black	4	
16	Oil tank	Stainless steel	2	
17	Cover of oil pot	Stainless S=0.8	2	
18	Electric heater	1750 W/120V	2	SJHI (Xiamen) or Tamman Electric
19	Nut for electric heater	45# steel M12	4	
20	Protective cover	Stainless S=0.8	2	
21	Heater element cover	Stainless S=0.8	2	
22	Frying basket	Stainless wire, net	2	(Handle can be folded)

Admiral Craft Equipment Corporation Electrical Equipment One Year Warranty

Admiral Craft Equipment Corporation (Adcraft) warrants its equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only, and is not assignable.

Adcraft Electrical Equipment is warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt, or other proof of purchase is required to obtain warranty coverage.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at Adcraft's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by Adcraft, after defective unit has been inspected and defect has been confirmed. Adcraft does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts where usage, wear, or lack of preventative maintenance may create abnormal replacement rates, and these parts are excluded from this limited warranty.

Adcraft will only be responsible for charges incurred or services performed by its Authorized Service Agencies. The use of other than Adcraft Authorized Service Agencies will void this warranty and AdCraft will not be responsible for such work or any charges associated with same.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada may vary. Contact Adcraft for details.

If equipment fails to operate in its intended manner, unit must be sent *prepaid* to Adcraft for inspection. Unit should be sent to Adcraft utilizing the attached return label. All information required on return label **must** be provided.

The following conditions are *not* covered by warranty:

*Equipment failure relating to improper installation, improper utility connection or supply, and problems due to improper ventilation.
*Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.
*Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
*Equipment that has the model number or serial number removed or altered.
*Equipment on which security seal has been broken.

If the equipment has been changed, altered, modified or repaired without express written permission from Adcraft, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only. Warranty is void if equipment is used in other than a commercial application.

In the event your repair is not covered under the stated warranty provisions, parts are available by calling 1-800-223-7750 Extension 262. Equipment not covered by repair should be picked up from our warehouse facility within 10 business days from notification date. Any and all arrangement and expense for the return of this merchandise is your responsibility.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF ADCRAFT EQUIPMENT COMPANY. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

Please use the following label if merchandise is being returned to our facility for any reason.

PLEASE REMEMBER TO ENCLOSE A COPY OF YOUR SALES RECEIPT

----------Please cut here----------

Name: _____
Address: _____
_____
Phone: _____
Fax: _____
Email: _____

Admiral Craft Equipment Corp.
Attn: Warranty Services
940 South Oyster Bay Road
Hicksville, NY 11801

----------Please cut here----------